A revolution in cooking and merchandising

Multisserie with grease collector and internal condenser

The Multisserie is a revolution in visual cooking and merchandising. Designed to give extra prominence to your products, the Multisserie allows your customers a 270-degree view of the cooking theatre.

The Multisserie is equipped with an internal condenser. The condenser transforms steam into drain water during the cooking cycle. Moreover it loses steam at the end of the cycle. This provides maximum safety as no steam will escape from the Multisserie when your operator opens the door.

With the fully automatic cleaning system, cleaning can be done overnight without operator intervention. The Multisserie with grease collector comes with an integrated system that collects grease and other liquid waste in disposable bags during the cook cycle.



Features Multisserie with grease collector and internal condenser

Top features

- Supplied on stand with grease collector system
- Impulse generator, show cooking with 270-degree view
- Fully automatic cleaning system with rinse aid dispenser
- Cook Correction to control food safety
- Internal condenser

Standard characteristics

- 12 Chicken racks or multi-purpose baskets
- Chicken racks for up to 48 chicken (5 lbs)
- 250 programs with up to 9 steps
- Condenser transforms steam into water during cooking process
- Condenser reduces moisture in cooking process and the end of the cook
- High speed convection for even cooking
- Boiler-less steam generator with different steam levels, programmable
- Attractive halogen lighting
- Curved, double glass doors for perfect insulation and safety
- Accessible from three sides, doors lockable at customer side
- Separates water (to drain) and fat
- Seamless stainless steel interior, stainless steel exterior

Accessories

- Chicken racks (included)
- Multi-purpose baskets
- Door locking handle on customer side
- Water filtration system

Optional

• Stainless steel cladding for underframe



Hygienic fat collection



Internal condenser



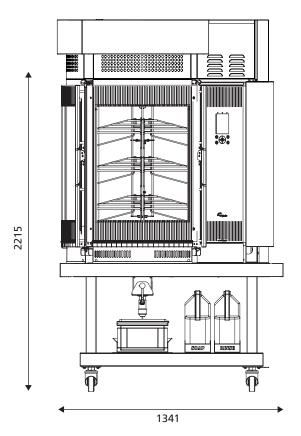
Stainless steel cladding (optional)

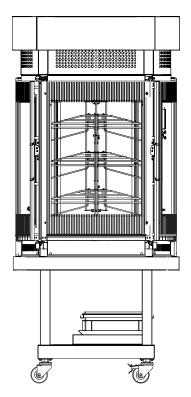


Fully automatic cleaning



1008







Dimensions

Width	1008 mm
Depth	1341 mm
Height	2215 mm

Technical data

Net weight	435 kg
Gross weight	565 kg
Voltage	3N~ 400/230 V
Frequency	50 Hz
Power	21 kW
Breaker	32/55 A
Temperature range	20-250°C
Water drain	50 mm
Water connection Was	sh G ¾ "
Water connection Stea	m&Rinse G ¾ "
Water pressure	min. 40 psi at 4 GPM

Specifications and technical data are subject to amendment without notice.

These are basic drawings. For more detailed technical information, please refer to the installation manual at www.frijado.com.



Fri-Jado B.V.
P.O. Box 560
4870 AN Etten-Leur
The Netherlands
Phone +31 76 50 85 400
Fax +31 76 50 85 444
e-mail info@frijado.com
www.frijado.com